

## Savory Turkey Gravy

### Ingredients

- 4 tablespoons turkey drippings
- 4 tablespoons corn starch
- 1 teaspoon minced garlic
- 2 cups chicken broth
- ½ teaspoon ground sea salt (table salt is fine but not as fancy)
- ½ teaspoon ground black pepper
- ¼ cup whole milk
- 1 teaspoon soy sauce

### Preparation

- In a medium size saucepan mix cornstarch, turkey drippings, salt and pepper until smooth. You will need to whisk the blue biscuits out of it to get it nice and smooth.
- Gradually whisk in broth and milk bringing to a boil whisking constantly.
- Add in the soy sauce and continue to whisk once the gravy comes to a boil turn down the heat and continue to stir until thickened.